

# Camila Douglas

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## TECHNICAL SKILLS

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### Cuisine Styles

French • Pastry • Mediterranean • Italian

### Kitchen Skills

Menu Design • Cost Control • Baking • Plating

### Operations

Inventory Management • Event Planning

### Soft Skills

Team Leadership

## PROFESSIONAL SUMMARY

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Experienced Chef with 11+ years focusing on Catering. Known for leadership.

## EXPERIENCE

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### Private Chef — Leuschke - Stanton (Feb 2018 - Sep 2025)

- Managed kitchen of 30 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 114 guests with 95%+ client satisfaction.
- Maintained food cost under 25% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 6% through optimized dish pricing.

### Executive Chef — Moen LLC (Dec 2019 - Present)

- Designed seasonal menu increasing revenue by 32% through optimized dish pricing.
- Catered private events for up to 235 guests with 95%+ client satisfaction.

## PROJECTS

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**thymbra territo aestivus** - Horizontal optimizing knowledge user <https://narrow-doubter.com>

**talio vilicus** - Adaptive regional model <https://strong-laughter.net>

**denuncio cresco** - Smart bifurcated hierarchy <https://apprehensive-cardboard.biz>

## EDUCATION

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Diploma in Culinary Arts, Osinski - Gleichner College (2022)

## CERTIFICATIONS

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- Certified Sommelier (optional)
- Food Safety Manager